Models QS10/QS22

Auto Lift Grills

Operating Instructions

072970-M

Carrier
A United Technologies Company

TAYLOR®

71/08

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Fax: _____

E-mail: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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072970-M

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Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072

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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

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Section 1 To the Installer

These machines are designed for indoor use only.

DO NOT install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.

Air Clearance

Clearances from the grill to other surfaces are required for adequate air circulation:

Rear:	3 inches (76 mm) minimum.
Sides:	3 inches (76 mm) to combustible surfaces; 0 inches (0 mm) to non-combustible surfaces; 0 inches (0 mm) between grills in multiple installations.

Failure to comply with these minimum clearance requirements will hinder grill performance and cause damage to its components.

Electrical Connections

The QS series grills have one electrical connection. Check the data plate on the grill for voltage, cycle, phase and electrical specifications. Refer to the wiring diagram, provided inside the protective control panel door at the front of the grill, for proper power connections. The power connection is located inside the grill behind the left side panel.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.

This equipment is provided with a grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on the removable panel and the frame.

The proper wire size and fused circuit should be selected according to grill data label information. Incoming power must be connected to the terminals with white characters on a black background.

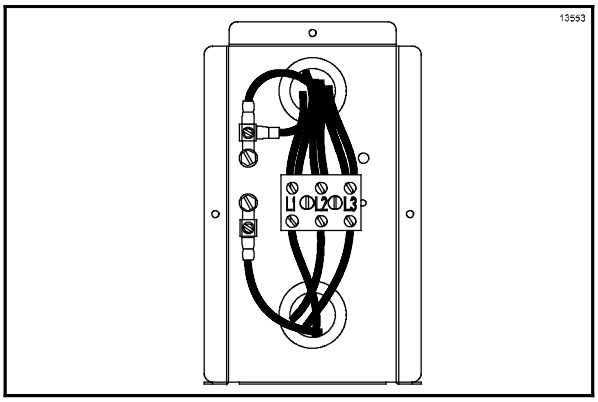

Figure 1

Installation of Cable Kit

Kit A.-3 Ft. Restrain Cable (part no. 074948) must be installed to limit the movement of the grill. This is necessary in order to protect the electrical conduit from stress. The cable is made of flexible conduit.

To install the kit, look at the back of the unit. There is a 1/2” hole on the left side of the frame, about half way down. Remove the plug and attach the cable.

Ventilation and Clearance

To ensure proper operation of this appliance it must be installed so that products of combustion are efficiently removed. Do not store anything on top of the grill.

Most service can be performed from the front of the grill. When inspecting heating elements, the unit must be disconnected and pulled out of the hood enclosure. Allow four feet in front of the appliance for this purpose.

Section 2 To the Operator

The grill you have purchased has been carefully engineered and manufactured to provide dependable operation. The QS series grills are designed to deliver "cook-to-order" menu items. The two-sided cooking method increases speed of service and assures safe product integrity.

These grills, when properly operated and maintained, will produce a consistent quality product. Like all mechanical products, they require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

It is strongly recommended that all personnel responsible for the equipment's operation and cleaning, review these procedures for proper training and assurance that no misunderstandings exist.

In the event that you require technical assistance, please contact your local authorized Taylor Distributor.

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Section 3 Safety

We at Taylor Company are deeply concerned about the safety of the operator when he or she comes in contact with the grill and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the grill to further point out safety precautions to the operator.

To Operate Safely:

DO NOT operate the grill without reading this operator's manual. This manual should be kept in a safe place for future reference.

- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** use the cord if it is frayed.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected.
- **DO NOT** operate the grill unless all service panels are restrained with screws.
- Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.

Failure to follow these instructions may result in electrocution. Contact your local Taylor Distributor for authorized service.

Grill clearance must be maintained at least 3” (76 mm) from all combustible materials (0” to non-combustible materials).
Failure to comply could result in a fire hazard.

All grills require 3” (76 mm) of air clearance in the rear. Failure to comply will hinder grill performance.

DO NOT use a water jet to clean or rinse the grill. Failure to follow this instruction may result in the following:

- serious electrical shock
- burns from hot steam
- liquid collecting inside the grill and destroying electrical components.

- **DO NOT** prepare or remove product without proper equipment.
- **DO NOT** allow untrained personnel to operate this grill.
- **USE EXTREME CAUTION** when cleaning the grill.

Failure to follow these instructions may result in severe burns from high temperatures.

This grill must be placed on a level surface. Failure to comply may result in personal injury or equipment damage.

CAUTION: DO NOT attempt to use the grill during a power outage. Grills require electrical power for operation. In the event of a prolonged power outage, place the unit in the “OFF” position.

DO NOT slide the grill with the legs attached. Failure to follow this instruction may damage the grill.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

Section 4 Operator Parts Identification

QS10

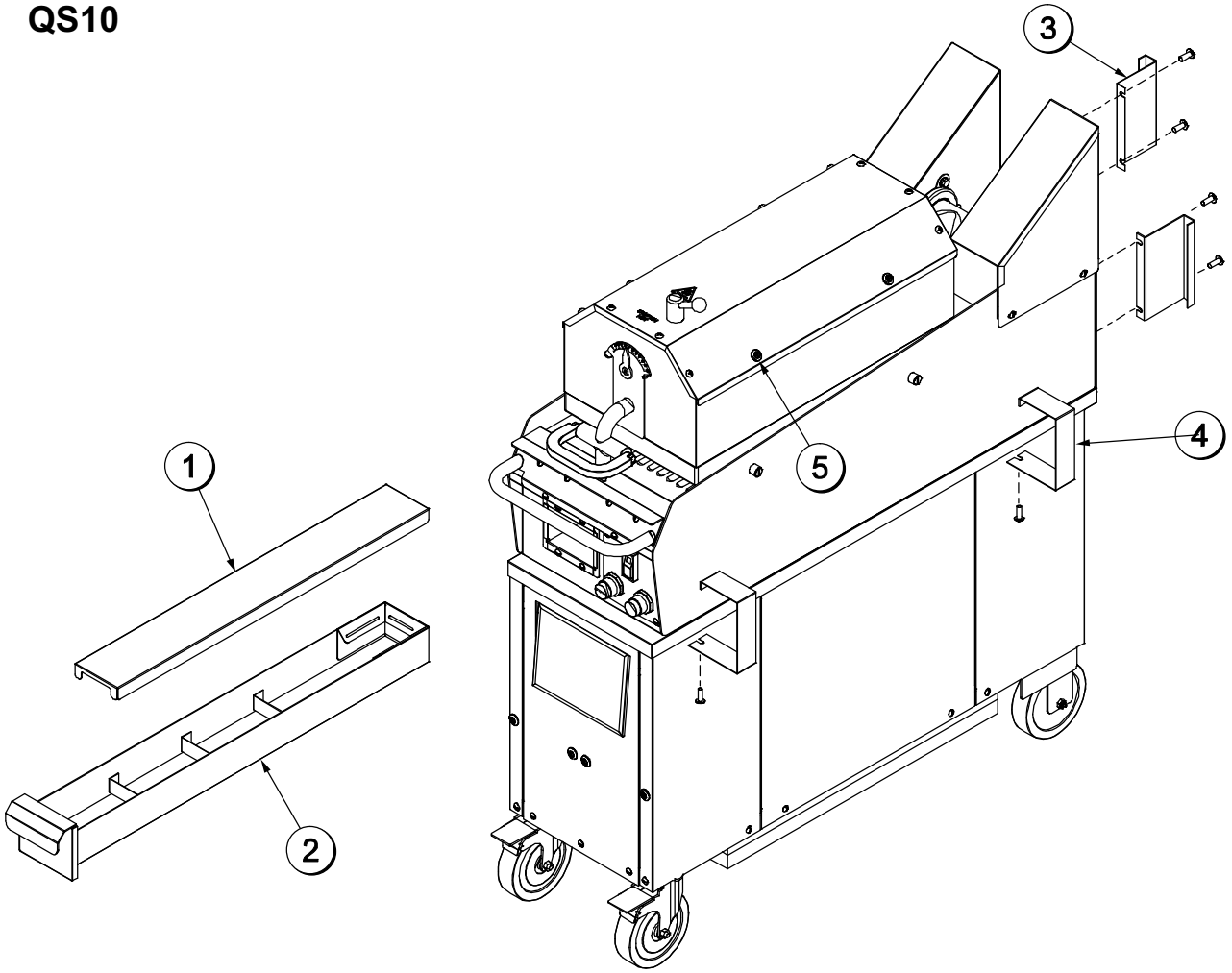

Figure 2

ITEM	DESCRIPTION	PART NO.
1	COVER-PULLOUT GREASE CAN	072299
2	TRAY A.-GREASE	X71906

ITEM	DESCRIPTION	PART NO.
3	STANDOFF-REAR	079288
4	STANDOFF-FRONT	079289
5	COLLAR-HOLDING	019481

QS22

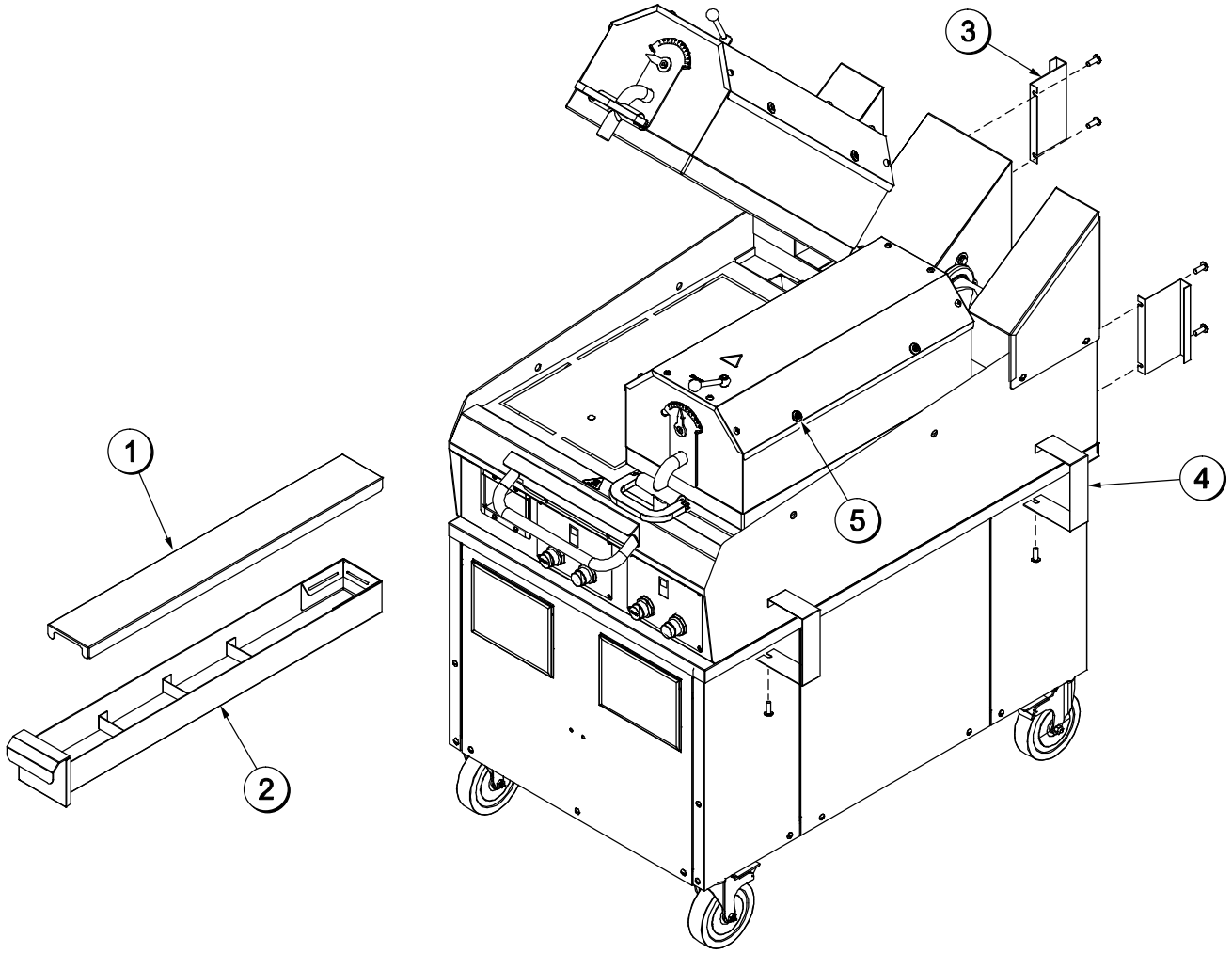

Figure 3

ITEM	DESCRIPTION	PART NO.
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Accessories

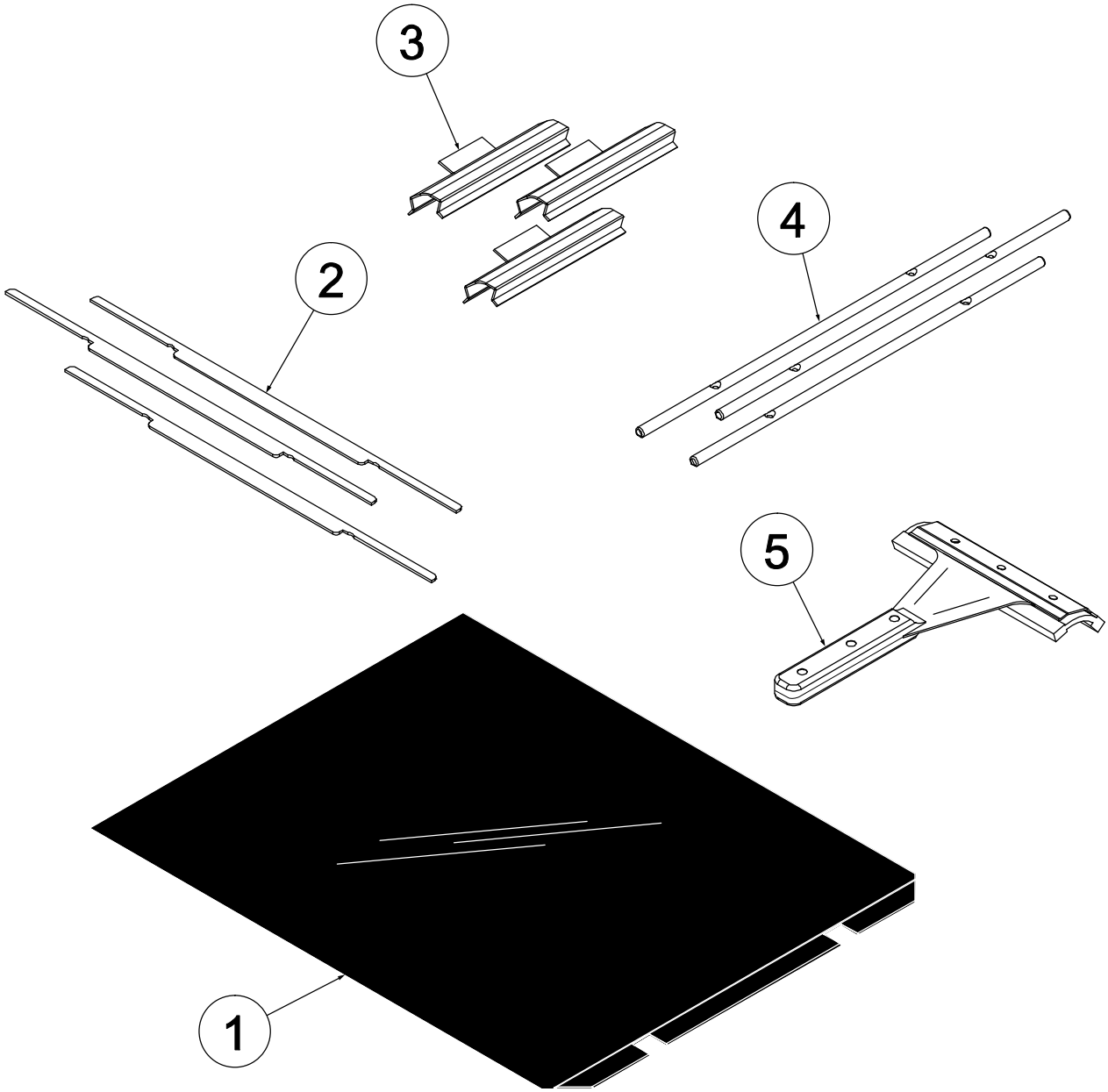


Figure 4

ITEM	DESCRIPTION	PART NO.
1	SHEET-RELEASE QS24 AUTO W/LOOP	072609
2	RETAINER-RELEASE QS	072607
3	CLIP-RELEASE MATERIAL	072673

ITEM	DESCRIPTION	PART NO.
4	BAR-RELEASE SHEET QS	072608
5	SCRAPER-TEFLON WIPER	075887

Section 5 Important: To the Operator

QS10

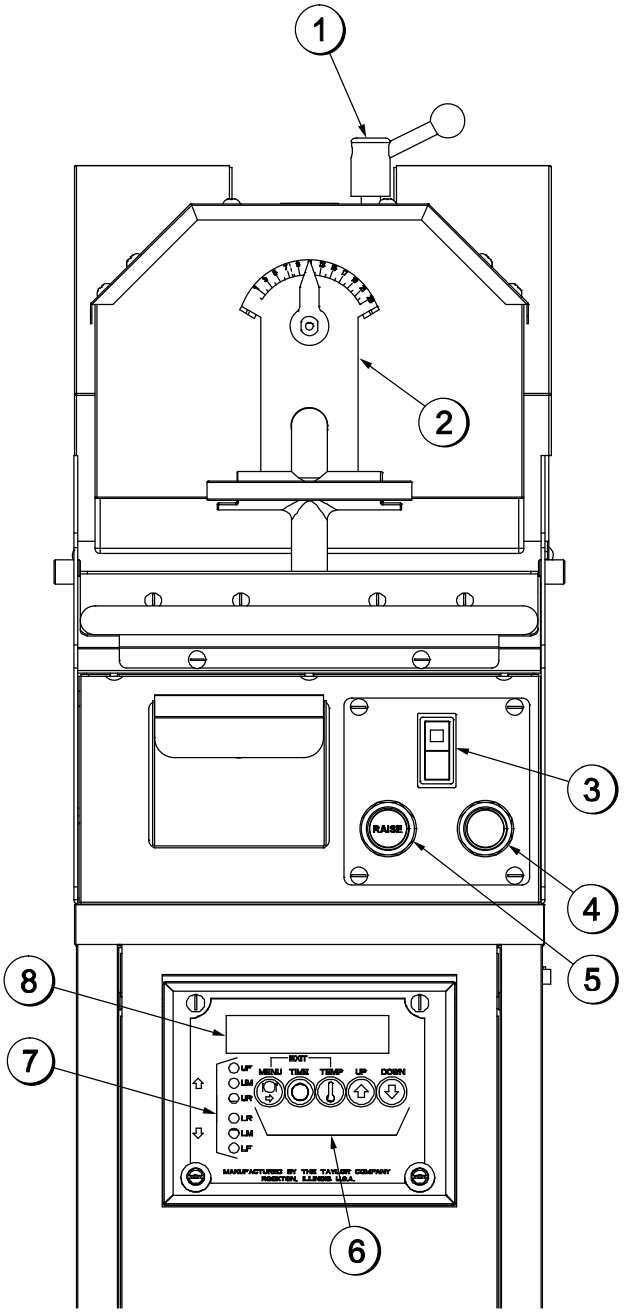


Figure 5

ITEM	DESCRIPTION
1	GAP HANDLE
2	GAP INDICATOR
3	POWER SWITCH
4	TIMER BUTTON - GREEN

ITEM	DESCRIPTION
5	RAISE BUTTON - RED
6	KEYS
7	INDICATOR LIGHTS
8	LED DISPLAY

QS22

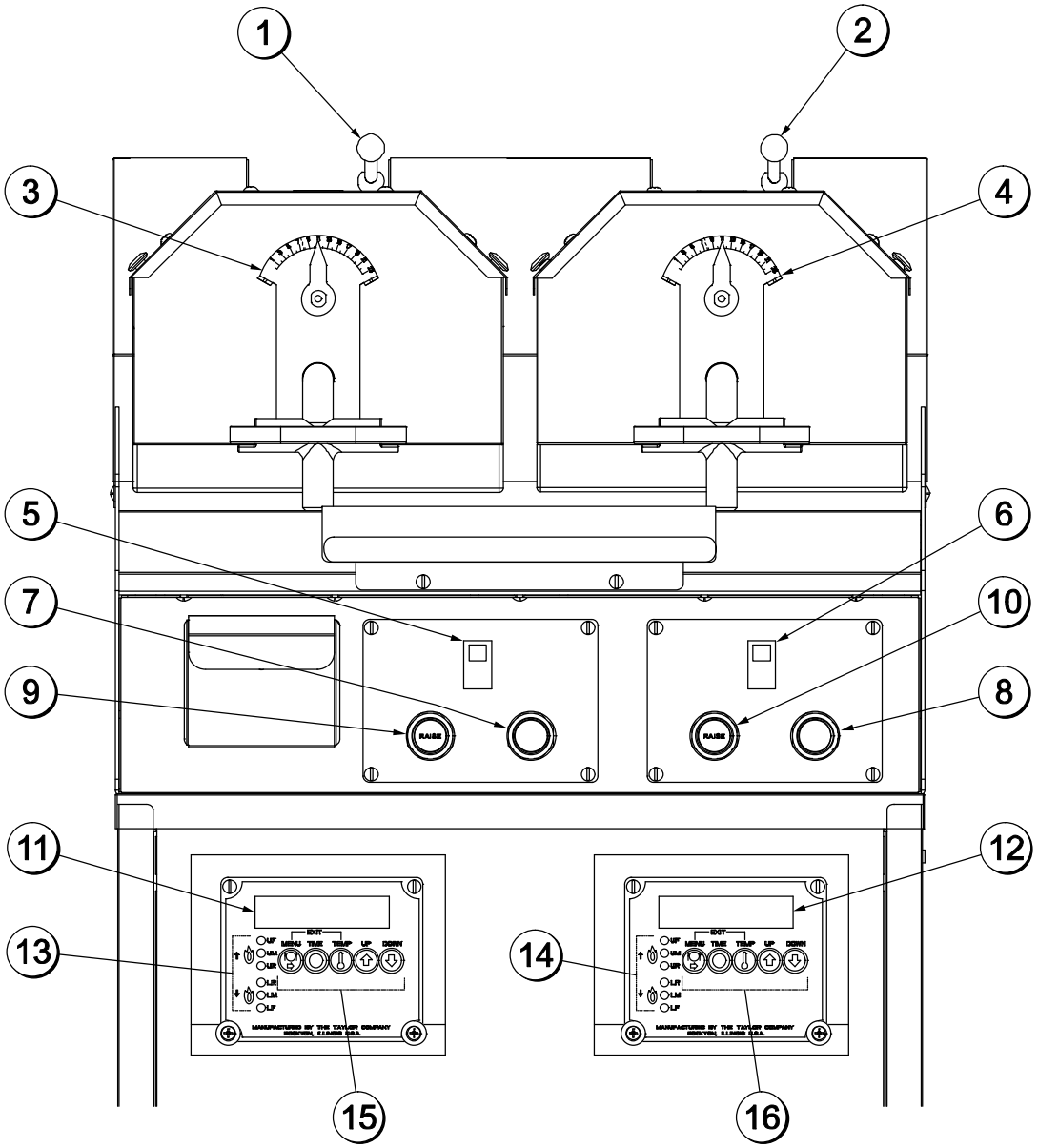


Figure 6

ITEM	DESCRIPTION
1	GAP HANDLE-LEFT SIDE
2	GAP HANDLE-RIGHT SIDE
3	GAP INDICATOR-LEFT SIDE
4	GAP INDICATOR-RIGHT SIDE
5	POWER SWITCH-LEFT SIDE
6	POWER SWITCH-RIGHT SIDE
7	TIMER BUTTON-LEFT SIDE
8	TIMER BUTTON-RIGHT SIDE

ITEM	DESCRIPTION
9	RAISE BUTTON-LEFT SIDE
10	RAISE BUTTON-RIGHT SIDE
11	LED DISPLAY-LEFT SIDE
12	LED DISPLAY-RIGHT SIDE
13	INDICATOR LIGHTS-LEFT SIDE
14	INDICATOR LIGHTS-RIGHT SIDE
15	KEYS-LEFT SIDE
16	KEYS-RIGHT SIDE

Power Switch (Rocker)

When placed in the ON position, the power switch allows control panel operation. The power switch is located on the front panel.

Indicator Light

The lights on the front panel indicate when the heaters are operating.

Heating Zones

Each side (zone) of the grills are equipped with three independent heating elements. The independent elements assure even temperatures and quick temperature recovery.

Raise Button

Red button used to release the platen from the lowered position.

Timer Button

Green button used to start and stop the cook timer.

Release Material Sheets

Release material sheets are used on the upper grill plate to prevent food product from sticking.

Temperature Controls

The QS10 and QS22 grills are equipped with two individual temperature controls. They control both the upper and the lower temperatures. The lower cook surface temperature(s) can be set manually from 150° - 400°F (65° - 204°C). The upper cook surface temperature(s) can be set manually from 150° - 425°F (65° - 219°C). The left and right sides of the QS22 (zones) operate independently.

Control Board

This unit is equipped with a microprocessor control, programmable by the operator.

Keypad and Display

Located on the front panel, beneath the cooking zone, is an alpha-numeric LED display and a group of keys used for operating, programming, and servicing the grill and its microprocessor control.

The keys are illustrated with icons, descriptive of their functions, and referred to in these instructions as follows:

= MENU

= TIME

= TEMP

= UP ARROW

= DOWN ARROW

The display is a visual message center for the user, operator (maintenance personnel or manager), and the service technician.

Operating Screen and Controls

The VERSION SCREEN is viewed when a grill is powered for normal operation. It indicates the version of software the microprocessor is using.

VER 1.01B

Note: If the grill is not equipped with the upper cook surface option, the words “NO PLTN” will appear on the display for two seconds before the version screen appears.

Pressing any key will advance the display to the COOKING SCREEN. These screens are described in the “Operating Procedures” section of these instructions.

The MEMORY INITIALIZATION SCREEN appears if the grill has never been used or in the rare event that set-up parameter memory has been lost.

MEM INIT

When this screen appears on the display, the parameters previously programmed by the operator will revert back to the factory default values. Pressing the MENU key will advance the display to the VERSION screen.

Factory defaults:

Upper	400°F	TM1	30
Lower	325°F	TM2	0

If set-up parameter memory is lost, programmed names will revert back to the “ITEM” messages.

After the VERSION SCREEN is displayed and a key is pressed, the grill will enter the ITM1 COOK mode of operation.

Cook Temperatures

Step 1
To set cook temperatures, press the up or down arrow to select the item to be changed. Press and hold the temperature key for five seconds. After releasing the key, the message “SU1” and the current set temperature will be displayed. (See example below.)

SU1 400 F

(Set upper item 1)

Step 2
Use the arrow keys to adjust the desired cook temperature setting for the upper cook surface. Temperatures may be set for 150°F to 425°F (66°to 218°C).

Step 3
Press MENU and the message “SL1” and the current temperature will appear on the display. (See example below.)

SL1 325 F
(Set lower item 1)

Step 4
Use the arrow keys to adjust the desired cook temperatures for the lower cook surface. The range for the lower cook surface temperatures is 150°F to 400°F (66°to 204°C).

Press MENU again to return to the selected item display.

Cook Timers

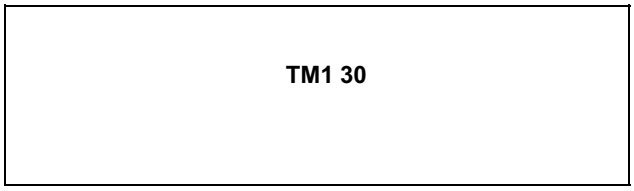
Each item selection has two programmable cook timers. The first timer is the cook cycle timer. This timer measures the amount of time the product should be cooked.

The second timer is an alert timer. This timer can be set to alert the operator to add seasonings, to turn the product, or to start warming buns for the cooked product.

For example, item one has been programmed to cook for 135 seconds. The operator wishes to add salt in the middle of the cook cycle. Timer two should then be programmed for 15 seconds. Once the cook cycle begins, a tone will sound 15 seconds after the first timer starts, alerting the operator to season the product. Press the timer key to stop the tone. The first timer will continue to measure the full 135 second cook cycle. A tone will sound 5 seconds before the time elapses, and will continue to sound until the timer key has been pressed.

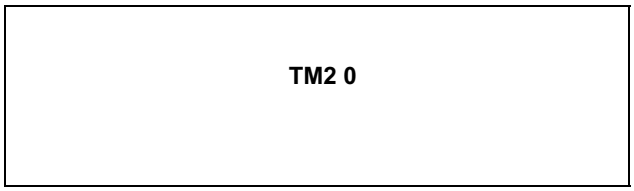
Note: The factory default settings are 135 seconds for the first (cook cycle) timer, and 0 seconds for the second (alert) timer. The timers can be set from 0 to 3,600 seconds. The second timer cannot be programmed for a longer time setting than the first timer.

To adjust the timers, press the up or down arrow to select the item to be changed. Press and hold the timer key for five seconds. Release the key and the message “TM1” will appear next to the current time setting. (See example below.)



Step 1
Press the UP or DOWN arrows to adjust the time setting for the total cook cycle.

Step 2
Once the desired cook time has been set, press the MENU key and the message “TM2” will appear next to the current time setting. (See example below.)

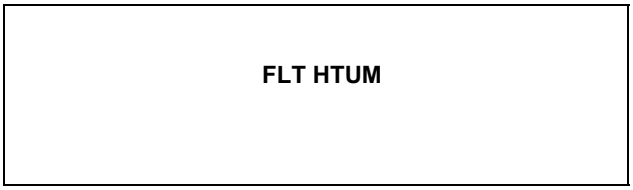


Step 3
Press the UP or DOWN arrows to adjust the time setting for the alert timer (timer 2).

Step 4
Once the desired alert timer has been set, press the MENU key to return to the selected item display.

Fault Screen

If the grill experiences a system failure, a fault message will appear on the display, and a tone will sound.



An example of the FAULT SCREEN is illustrated in the previous figure. The screen appears when the controller has detected a fault in the system. The code letters “FLT” is an abbreviation for “fault”. The next set of code letters indicate the type of fault and the zone affected. Following is a list of possible codes that may appear on the screen:

HTUF High Temperature Upper Front zone exceeded

HTUM High Temperature Upper Mid zone exceeded

HTUR High Temperature Upper Rear zone exceeded

HTLF High Temperature Lower Front zone exceeded

HTLM High Temperature Lower Mid zone exceeded

HTLR High Temperature Lower Rear zone exceeded

TCUF Thermocouple Upper Front fault

TCUM Thermocouple Upper Mid fault

TCUR Thermocouple Upper Rear fault

TCLF Thermocouple Lower Front fault

TCLM Thermocouple Lower Mid fault

TCLR Thermocouple Lower Rear fault

The user must press the MENU and TEMP keys simultaneously to acknowledge the fault. The fault description and item name will appear alternately on the display. The zone that has the fault will shut down while the rest of the grill will be operational. (Refer to the Fault Screen information in the Service Manual, Controls and Systems Section.)

Maintenance Menu

The Maintenance Menu provides five screens to allow managers and service technicians to monitor grill performance.

To enter the Maintenance Menu while any item is displayed, press and hold the MENU key for approximately 5 seconds and release. The following screen will appear on the display.

CODE 0000

Press TIME until the first digit is “5”.
Example: CODE 5000.

Press TEMP until the next digit is “3”.
Example: CODE 5300.

Press the UP Arrow until the next digit is “7”.
Example: CODE 5370.

Press the DOWN Arrow until the last digit is “6”.
Example: CODE 5376.

Press the MENU key to accept the access code and the following screen will appear:

CALIBRAT

Note: If an incorrect code is entered, the display will return to the COOKING screen.

Step 1
Press the MENU key to enter the calibrate mode and the following message will appear on the screen.

U F X X X F

There are three lower heating elements in each cook zone and three heating elements in the upper cook surface (if applicable). The calibrating screens allow calibration of each independent heating element.

Calibrating verifies proper temperatures of heating elements.

Note: Calibrate with the release material removed, using a calibrated pyrometer.

Note: Calibration is allowed only when the item 1 temperatures are within 50°F (28°C) of the set point. (Calibrate without the release material sheets in place.)

Step 2
Place the pyrometer disc on the upper front heating element of the grill. The sensing probe/disc should be placed on the flat rib, **not** over the groove. Using the arrow keys, enter the temperature reflected on the pyrometer for the upper front heating element.

Note: The indicating lights should be lit when calibration adjustments are made.

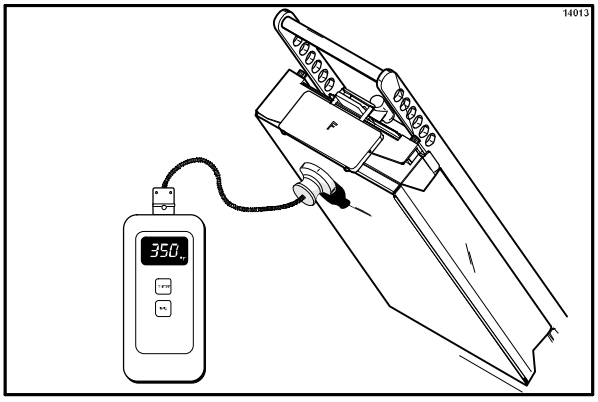


Figure 7

Step 3
Press MENU to display the calibration screen for the upper middle heating element. Place the pyrometer on the upper middle heating element. Using the arrow keys, enter the temperature reflected on the pyrometer for the upper middle cook surface.

Step 4
Repeat this procedure for the remaining upper rear, and lower elements. When the last zone has been calibrated, press MENU to return to the CALIBRAT screen.

Step 5
Press the UP arrow to display the SCALE message.

SCALE

Note: The CALIBRAT screen is the base maintenance screen. All other maintenance functions are accessible through the CALIBRAT screen.

Step 1
Press the MENU key to display the current temperature scale:

SCALE F or C

Step 2
Fahrenheit is the desired temperature scale. (If Celsius is desired, press the UP arrow to display SCALE C.)

Step 3
Press the MENU key to return to the SCALE message.

Step 4
If desired, the names of specific products can be programmed to appear on the display instead of ITEM numbers. While at the SCALE message display, press the UP arrow to display the NAMES message.

NAMES

Step 5
While at the NAMES message display, press the MENU key and the message “NAME1” will appear on the display. This message indicates that the operator can program a specific product name to appear for the first item on the menu.

NAME1

Step 6
Press the MENU key again, and the message “ITM1” will appear on the display. The letter “I” will be flashing above the cursor.

ITM1

Step 7
Using the UP and DOWN arrow keys, enter the desired letter (A - Z) or number (0 - 9) (- _). Once the character letter is entered, press the MENU key to move the cursor to the next position. Up to four characters may be entered.

BURG

Step 8
After the last character has been entered, press the MENU key to return to the message “NAME1”.

Step 9
Use the UP arrow key to display the message “NAME2”.

Repeat steps 6-9 until all desired item names have been entered.

Step 10
After entering the desired characters in the NAMES screens, the control will return to “NAME1”.

Press the DOWN arrow to display “NAMES”.

Step 11
Press the UP arrow to display “LANGUAGE”, and press the MENU key to display “ENGLISH”.

Press the MENU key to return to the “LANGUAGE” display.

Step 12
Press the UP arrow to display “MONITOR”.

Press the MENU key to display “UF XXX F” to monitor the upper front temperature.

Step 13
Continue to press the UP arrow to monitor the remaining five zones.

Step 14
Press the UP arrow to display “CANCEL”.

Press the MENU and TEMP keys at the same time to return to the main cooking screen.

Maintenance Menu Flowchart

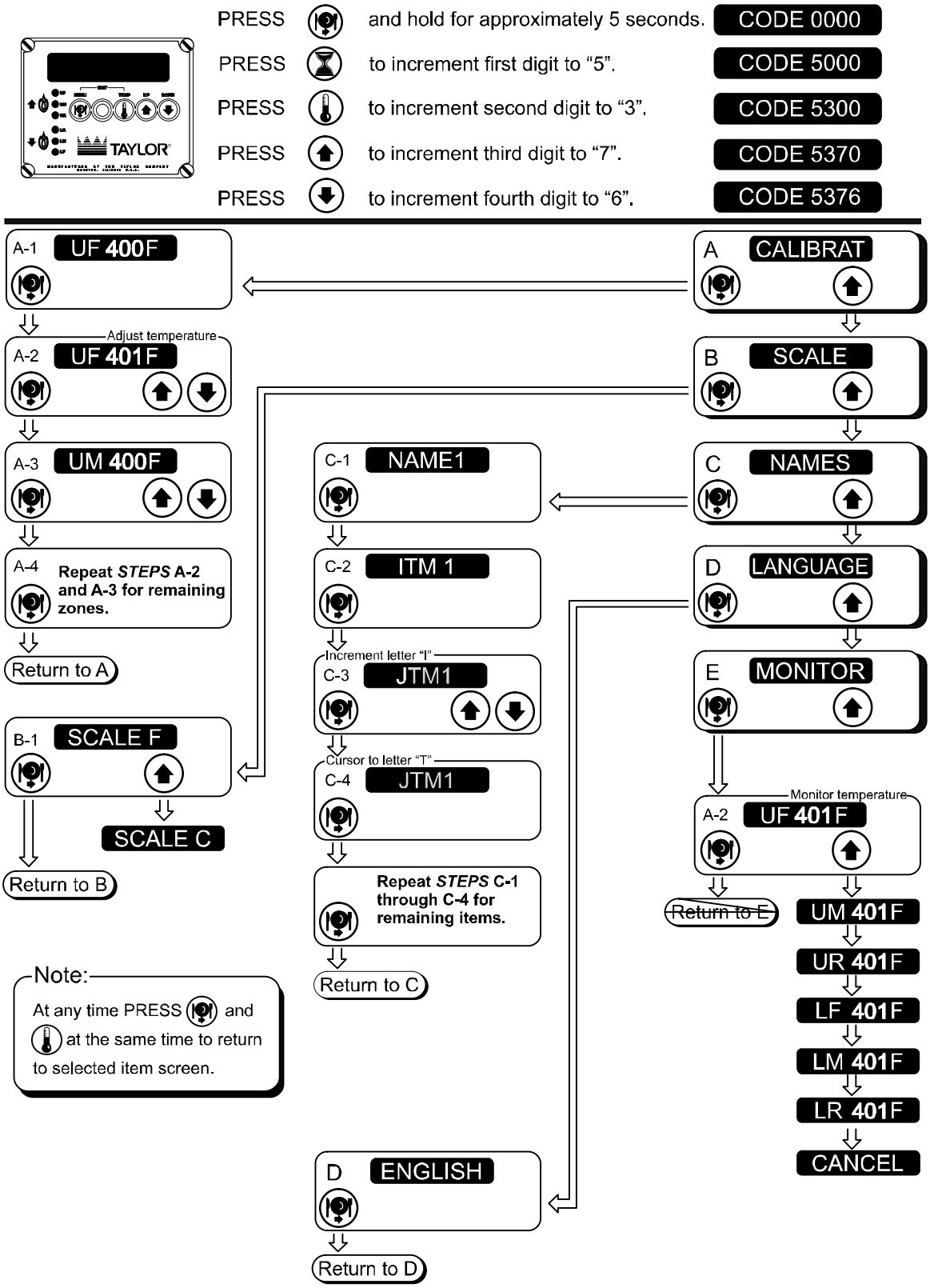


Figure 8

Section 6 Operating Procedures

The Model QS10 has one 12” (305 mm) lower cook surface and one 11” (279 mm) upper platen.

The Model QS22 has two 12” (305 mm) lower cook surfaces and two 11” (279 mm) upper platens.

The two-sided cooking concept ensures quick, even cooking of both sides of products placed on the lower surface.

The Model QS22 has been selected to illustrate the step-by-step operating procedures.

We begin our instructions with the opening procedures, assuming product set-up procedures (outlined in the “Important to the Operator” section of this manual) are complete.

Opening Procedures

Before operating the grill, the release material sheets must be installed on the upper platen.

Perform the following steps for installing release material sheets:

CAUTION: Make sure the grill is COOL before attempting to install or remove release material sheets.

Step 1
Slide the release retainer through the hemmed end of the release material sheet.

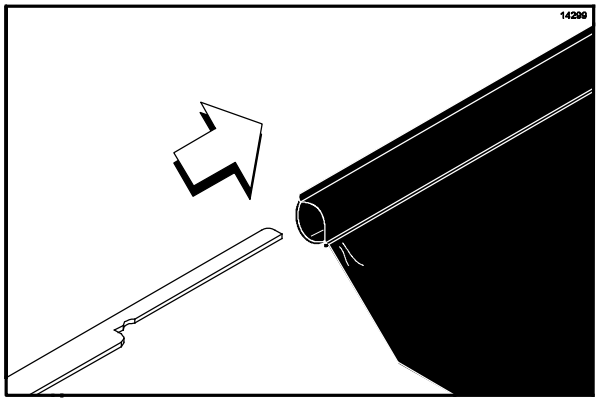


Figure 9

Step 2
Line up the two notches on the release retainer with the release material shoulder screws located at the top of the upper platen. Hang the release retainer on the shoulder screws.

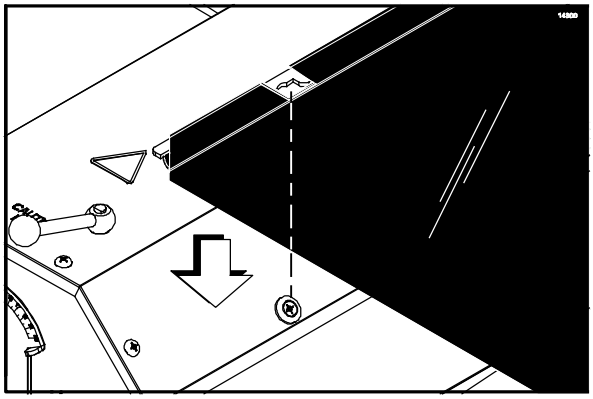


Figure 10

Step 3
Hold the non-hemmed end of the release material sheet. Gently pull the sheet tight, wrapping it around the platen in a side-to-side manner.

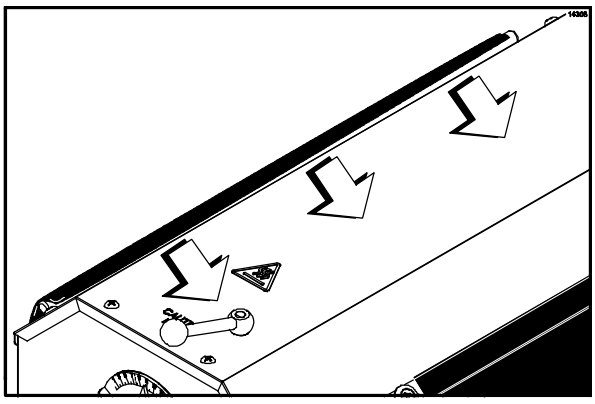


Figure 11

Note: Make sure the release material fits smoothly and covers the upper platen from front to back. To adjust the position, carefully move the sheet from front to back.

Step 4
Place the release material clips over the release material sheet, pressing them into place over the release material bar at the top of the platen.

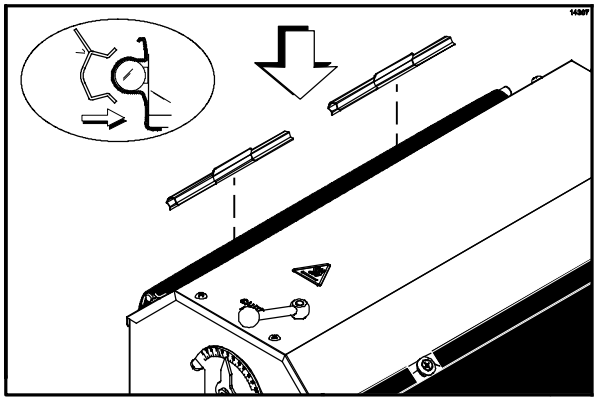


Figure 12

Step 5
Check the alignment and tightness of the release material against the upper platen.

Step 6
Repeat steps 1 through 5 for the remaining upper platen(s) on the QS22.

Note: It is not necessary to change the release material if small pin holes develop.

The release material must be changed when:

- Product sticks to the release material.
- Carbon builds up, causing problems in taste or appearance.
- There is a tear in the release material in the cooking area.
- The release material substance is worn from the release material sheet.
- The temperature of the upper platen drops more than 10°F. (5.6°C.) from the temperature recorded when the release material was removed.

Note: Temperature checks should only be conducted with the release material sheets removed.

Note: Rotate and reverse the release material sheets on a daily basis.

Care of Release Material Sheets

- **DO NOT** fold or crease.
- **DO NOT** touch with any sharp object or abrasive.
- **DO NOT** hose with hot water or soak in water.
- **DO NOT** place under other objects.

Cooking Procedures

Step 1
Make sure that the release material sheets are installed.

Step 2
Place the power switch(es) in the ON position. This illuminates the switch(es). The screen will scroll through information messages and then advance to the first cook screen.

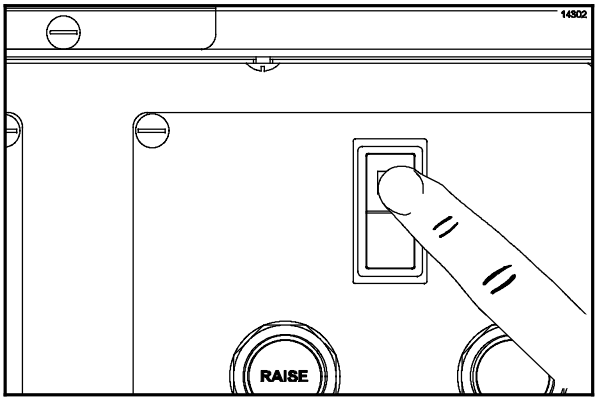


Figure 13

Note: If there is no upper cook surface, the words "NO CLAM" will appear on the screen prior to the software version number.

Step 3
Lift the clear plastic window. Press the UP arrow until the desired item number or item name appears on the display.

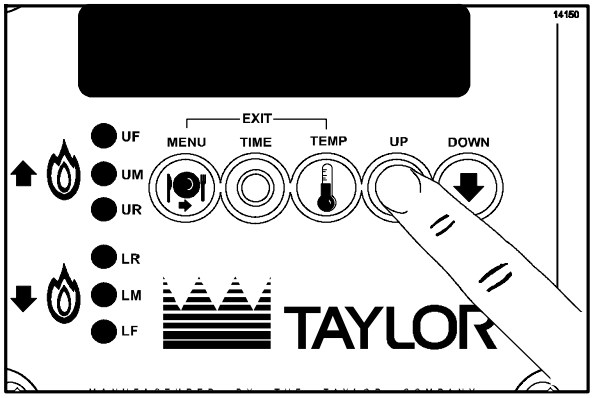


Figure 14

Step 4
IMPORTANT! Allow the grill to heat for approximately 15 minutes to allow all zones to reach set-point temperatures.

DO NOT begin cooking until the grill has reached set temperature. If the grill is not at cook temperature, the display will alternate between the item number and the words, "TOO COOL". If the grill is too hot to cook the selected product, the display will alternate between the item number and the words "TOO HOT".

Step 5
Turn the gap adjustment handle until the gap dial points to the appropriate gap number.
(**Note:** The gap number is determined by the type of product to be cooked.)

To lower the gap between the upper cook surface and the lower cook surface, turn the gap adjustment handle clockwise.

To raise the gap between the upper cook surface and the lower cook surface, turn the gap adjustment handle counter-clockwise.

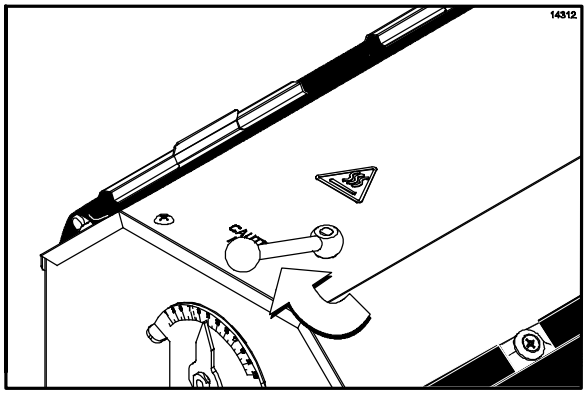


Figure 15

Step 6
While the upper cook surface is in the raised position, place the product on the lower cook surface. Lower the upper cook surface.

CAUTION: The grill is hot. To prevent personal injury, always use the handle to lower the upper cook surface.

Step 7
If the timer is programmed, press the large green TIMER button. A tone will sound for two seconds, alerting the operator that the COOK cycle has been initiated. The timer will count down in seconds. When five seconds are left in the cook time, a tone will sound to alert the operator that product is ready for serving. The platen will open upon completion of the cook cycle. Press the large green TIMER button to stop the tone and reset the timer.

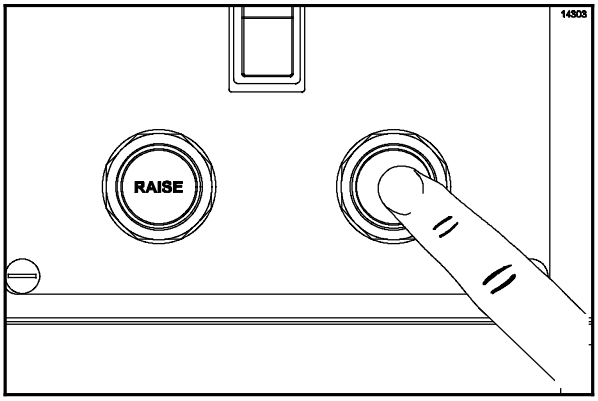


Figure 16

Step 8
Carefully remove product with a safe cooking utensil in the same order the product was placed on the grill.

Cleaning Between Product Runs

After each run of product, the grill must be cleaned to ensure proper cooking.

Step 1
Using a grill scraper, scrape residue from the lower cook surface (scrape from front to back only).

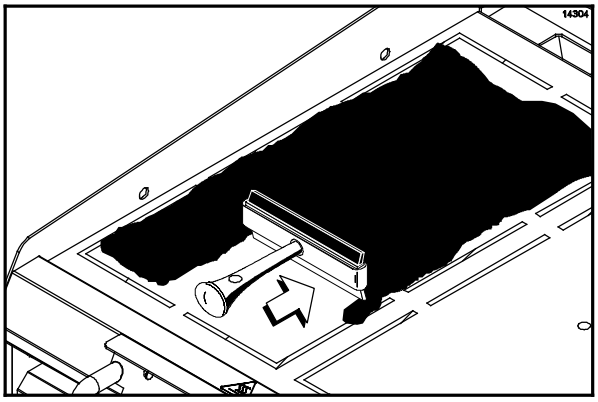


Figure 17

Step 2
Use a rubber wiper squeegee to clean release material on the upper cook surface. Hold the handle at a slight upward angle with wiper end facing downward. Wipe the material using a downward motion. **DO NOT** use extreme pressure or force. Improper procedures will tear or crease the release material.

Note: DO NOT use a scraper, sharp utensils, or abrasives for cleaning the upper cook surface.

Step 3
Using the rubber wiper squeegee, push the grease to the rear of the lower surface into the grease trough. **DO NOT** use the grill scraper for this step.

Step 4
When necessary, use a grill cloth to clean the back splash shield and the bullnose areas.

Step 5
Repeat Steps 1 through 4 for other side of the QS22 grill.

Note: Whenever the grill is idle and product is not being cooked, keep the upper cook surface in the raised position.

When necessary, use the trough scraper to clean the rear grease trough. If a buildup of carbon is starting in the grease chute, use the hook end of the trough scraper to push the carbon down into the grease tray. Periodically, check the grease drawer for excess grease and empty it as needed.

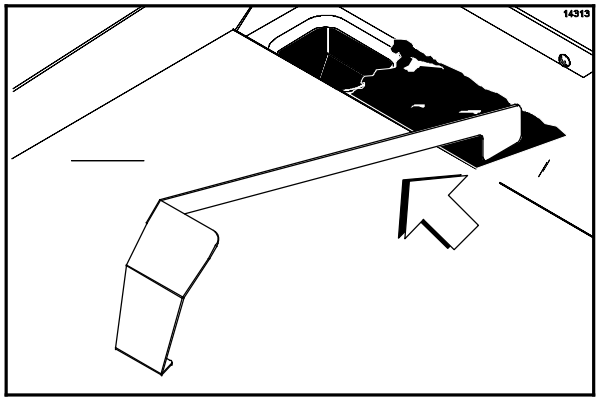


Figure 18

Cleaning the Grease Tray Partition

Occasionally, the grease tray partition must be cleaned.

Step 1
Place the power switch in the OFF position.

Step 2
Carefully unplug the unit from the wall receptacle.

Step 3
Remove the grease tray.

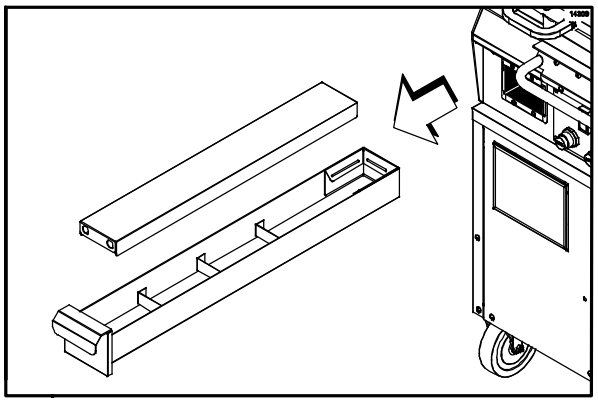


Figure 19

Step 4
Remove the four screws that secure the grease tray partition.

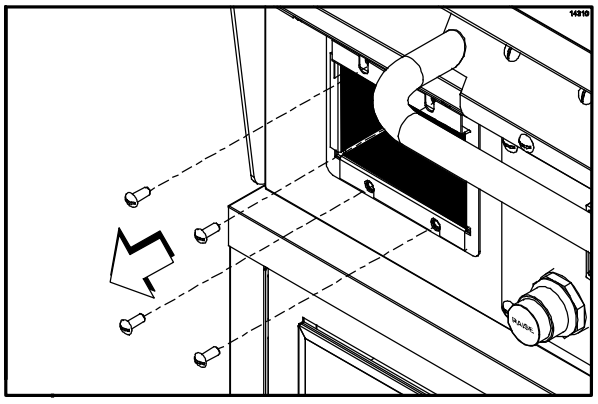


Figure 20

Step 5
Carefully remove the grease tray partition. Take it to the sink for cleaning.

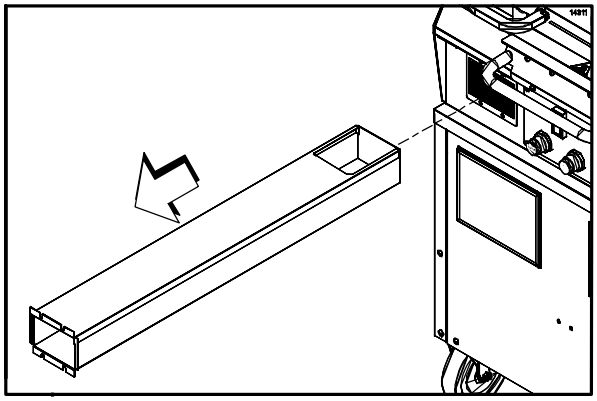


Figure 21

Note: For installation of the grease tray partition, **carefully** reverse the above steps.

Closing Procedures

Step 1
Raise the upper cook surface to the raised position.

Step 2
Turn the power switches to the OFF position.

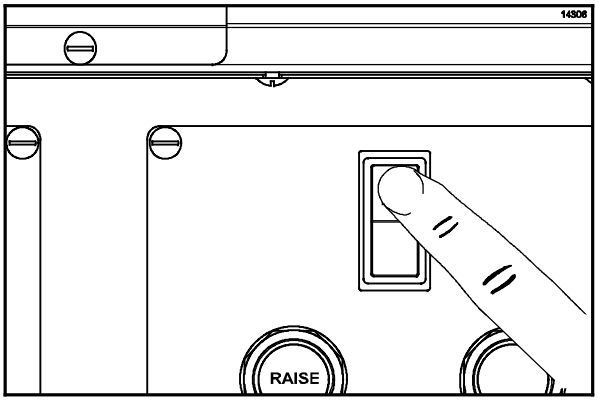


Figure 22

Step 3
Wipe the release material sheet thoroughly while still attached to the upper cook surface, using the rubber wiper squeegee.

CAUTION: The upper cook surface and release material sheets are very hot. To prevent burn injuries, wear protective gloves and use extreme care when performing this procedure.

Step 4
Holding a dry towel in both hands, remove the upper release material clips by pulling up on the tab to snap the clips off the bar.

Step 5
Holding the dry towel in both hands, remove the release material.

Step 6
Take the release material clips and the release retainer to the sink for cleaning.

Step 7
Repeat steps 1 through 4 for the other upper platen on the QS22.

Step 8
Clean the upper cook surface(s) with the special rubber squeegee.

Note: DO NOT use metal scrapers, abrasive pads, screens or wire brushes to clean the upper cook surface.

CAUTION: Protect eyes, lungs, and all parts of the body from potential harm when using any chemical cleaner.

Step 9
To clean the upper cook surface, use a spray bottle of full strength cleaner/degreaser (i.e., Sizzle® Grill Bun and Toaster Cleaner, a Kay Chemical® product). Hold the bottle 6" (152 mm) away and mist the entire upper cook surface, starting at the front. **(Use a cleaner that will not damage aluminum.)** Mist one ounce of cleaner over each upper cook surface and two ounces on the lower cook surface. Let the cleaner soak for 3-5 minutes. (**Note:** One ounce of cleaner equals approximately thirty squirts.)

Step 10
Starting at the front of the upper cook surface and the rear of the lower cook surface, rinse both surfaces with a mist of water from a spray bottle.

WARNING! Use care not to allow water or cleaner/degreaser on any part of the grill other than the cook surfaces. Never use an extreme amount of fluid to clean or rinse the grill.

Failure to follow this instruction may result in serious electrical shock and will cause permanent electrical and mechanical damage to internal parts.

Step 11
Use the rubber wiper squeegee to remove excess liquid from the upper and lower surfaces.

IMPORTANT! Do not scrape the upper surface with metal utensils. It is aluminum and will scratch very easily.

Step 12
Repeat Steps 9 and 10 if necessary, but apply cleaner only to soiled areas.

Step 13
Remove any small carbon spots with the rubber squeegee.

Step 14
Using a damp cloth, wipe down all exterior stainless steel of the upper cook surface (especially behind the rear of the upper cook surface, next to arm assembly).

Note: Grills should be removed from cooking alcoves in order to clean the rear section of the upper cook surface.

Step 15
Clean the lower grill by pouring a small amount of warm water carefully on the surface while brushing with a sturdy brush.

CAUTION: Wear rubber gloves to avoid hot steam.

Step 16
Continue to add small amounts of water and brush the surface until the grill is cool enough to squeegee dry.

Step 17
Wipe the cook surface(s) twice with a clean, damp towel.

Step 18
Wipe all areas of the grill with a clean, damp towel.

Step 19
Wipe all exterior stainless steel panels around the entire grill.

CAUTION:

- **Never** use cold water or ice to cool the upper cook surface or lower grill plate.
- **Never** use grill screens on the upper cook surface or lower grill plate.
- **Never** use any other abrasives or cleaners other than approved food service cleaners and degreasers.
- **Never** spray excessive amounts of water on the grill.
- **Never** pour or spray liquid of any type on top of the upper cook surface.

Step 20
Place release material sheet(s) on the warm lower grill plate and thoroughly wipe down both sides with a clean, damp grill cloth.

CAUTION:

- **Never** attempt to clean release material sheets on a cold surface.
- **Never** use a hot hose for cleaning release material,
- **Never** soak release material sheets in liquid.
- **Never** fold, crease or touch release material sheets with sharp objects.
- **Never** allow the grill scraper or abrasive cleaning materials to come in contact with release material sheets.

Step 21
Apply a light coat of shortening to the entire **lower** grill plate.

Section 7 Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. Grill will not heat.	a. Power cord is not connected.	a. Check the power connection.
	b. Circuit breaker is tripped.	b. Reset the circuit breaker.
	c. Power switch is in the OFF position.	c. Place the power switch in the ON position.
	d. Power switch is faulty.	d. Contact a service technician.
	e. Faulty relay or relay board.	e. Contact a service technician
2. One heat zone will not heat. (Indicator light is **not on**, display flashing “TOO COOL”.)	a. Control is not set correctly.	a. Check the temperature setting.
	b. Faulty relay or relay board.	b. Contact a service technician.
	c. Unit displays a fault.	c. Clear the fault. (See page 12.) If the action is ineffective, contact a service technician.
	d. Faulty thermocouple.	d. Contact a service technician.
3. One heat zone will not heat. (Indicator light **is on**, display flashing “TOO COOL”.)	a. Heater is faulty.	a. Contact a service technician.
	b. Thermocouple is faulty.	b. Contact a service technician.
	c. Thermo overload is faulty.	c. Contact a service technician.
	d. Faulty relay or relay board.	d. Contact a service technician.
	e. Unit displays a fault.	e. Clear the fault. If the action is ineffective, contact a service technician.
4. One heat zone is overheating. (Display flashing “TOO HOT”.)	a. Thermocouple is faulty.	a. Contact a service technician.
	b. Faulty relay or relay board.	b. Contact a service technician
	c. Unit displays a fault.	c. Clear the fault. (See page 12.) If the action is ineffective, contact a service technician.
5. Upper cook surface will not stay in the raised position.	a. Defective gas filled cylinder(s).	a. Contact a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
6. Product is under-cooked, overcooked, or cooking unevenly.	a. Release material sheet is worn.	a. Replace release material sheet.
	b. Incorrect cooking time.	b. Adjust the cook time accordingly.
	c. Incorrect temperature setting.	c. Adjust the temperature setting.
	d. Incorrect gap setting.	d. Adjust the gap.
	e. Heat zone not heating.	e. Contact a service technician.
	f. Upper cook surface has carbon build-up.	f. Closing procedures must be followed to remove carbon build-up.
	g. Incorrect item selected.	g. Select the proper item.
	h. Incorrect temperature calibration.	h. Calibrate the grill accordingly.
	i. Cook surfaces are not parallel.	i. Call a service technician to level the grill or refer to the leveling procedures in the front of this manual.
	j. Incorrect loading and/or removing of product	j. Always remove product in the same order as it was loaded.
	k. The product is not fully under the top plate.	k. Be sure all product is under the top plate.
7. Control is displaying fault.	a. Refer to “fault screens”, page 12.	a. Clear the fault. (See page 12.) If action is ineffective, contact service technician.
8. Grease drips from under the grease drawer.	a. Grease tray is full.	a. Empty the grease tray.
9. The grease drawer will not close.	a. Product has built up in back of grease partition.	a. Refer to “Cleaning the Grease Tray Partition” instructions.

Section 8 Warranty Explanation

Parts

Class 103 Parts

The warranty for new equipment is one year, with a replacement parts warranty of three months.

Class 000 Parts

Wear items - no warranty.

Class 212 Parts

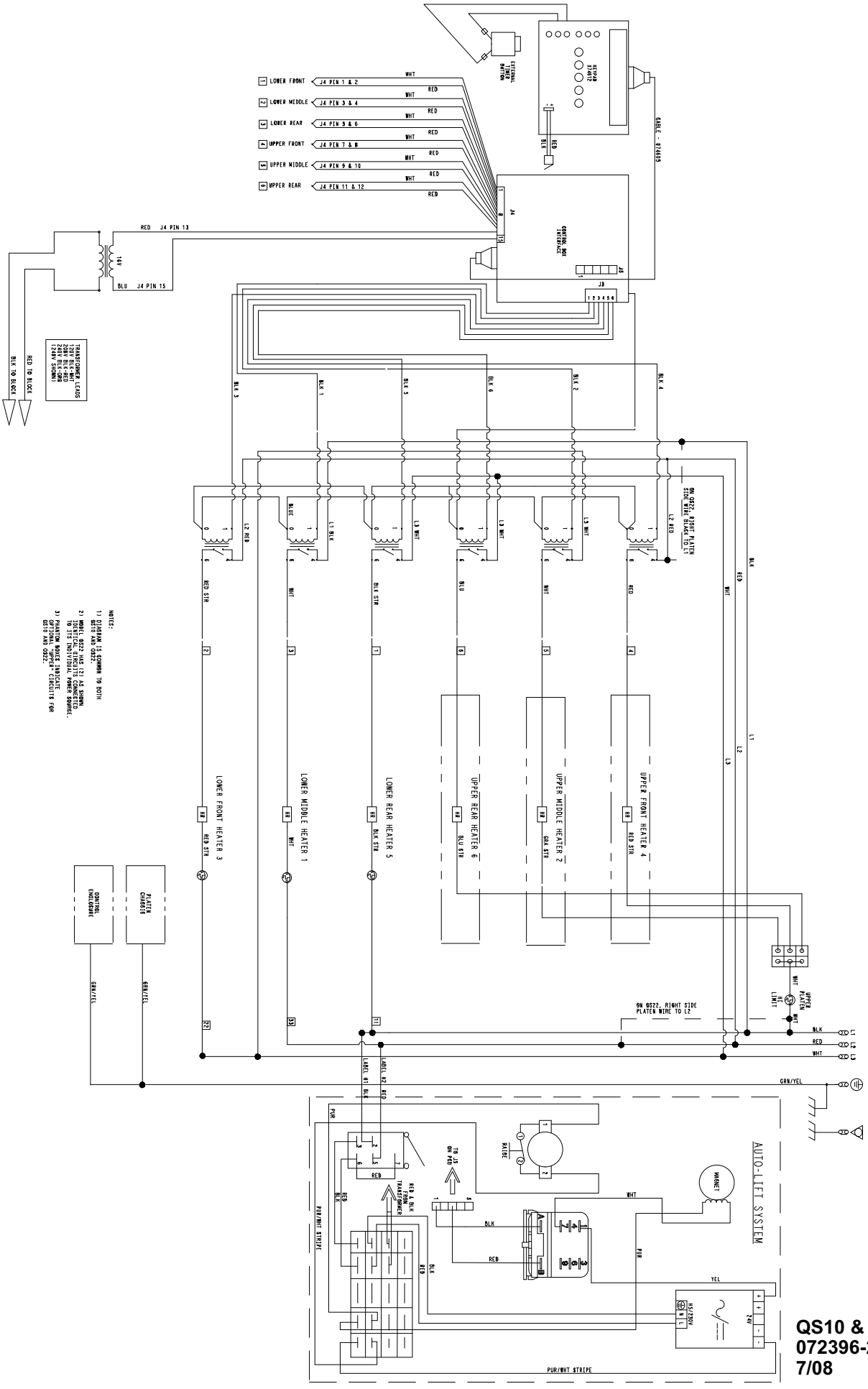
The warranty for new equipment parts is two years, with a replacement parts warranty of 12 months. This includes the microprocessor control, relays, and the upper cook surface (aluminum casting and shroud).

Labor

The Taylor warranty is valid only if the required service work is performed by an authorized Taylor technician.

For more details, see the warranty/checkout card.

Contact your local Taylor Distributor regarding Extended Service Contract options.



QS10 & QS22
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